

WHERE FLAVOUR MEETS THE GAME

SHARE PLATES

GARLIC CIABATTA \$10

Toasted crusty ciabatta, garlic butter, parsley.

PAVILIONS BAO BUNS

\$15.9

Marinated chicken, coriander, cucumber, carrot, daikon, chilli, nam jim. (3 Pieces)

PAVILIONS PÂTÉ

\$17.9

Pâté, onion jam, stuffed green olives, toasted ciabatta.

CHEF SUGGESTIONS

JERKED CHICKEN (GF)

\$29.9

Jamacan jerked chicken, gormet lettuce, cucumber, spanish onion, tomato, almond, pomegranate, fetta, raspberry vinaigrette.

FISH OF THE DAY MP

Fresh seafood. Talk to our friendly staff about today's option & availability.

OSSO BUCCO \$34.9

Beef shin, tomato, bay, thyme, white wine, chicken broth, sofrito, polenta, grana padano, gremolata. (not including salad & fries)

SIDE DISHES

HOUSE SALAD \$10

Gourmet lettuce, tomato, Spanish onion, cucumber, olives, fetta, house balsamic dressing.

FRIES \$10

Seasoned, golden fries

MAIN COURSE

PAVILIONS FALAFEL (V) (GF)

\$26.5

House falafel, gormet lettuce, cucumber, tomato, Spanish onion, almond, pomegranate, raspberry vinaigrette, tahini.

BATTERED FLATHEAD

\$29.9

Crisp flathead goujons, battered to order, house tartare, lemon wedge.

CHICKEN SCHNITZEL

\$28.9

Crisp panko crumbed 300g breast fillet. Sauces : Gravy, Mushroom sauce.

CHICKEN PARMIGIANA

\$32.9

300g panko crumbed breast fillet, napoli sauce, shaved leg ham, gratinated hi-melt cheese blend.

PORTERHOUSE STEAK

\$39.9

300g porterhouse steak cooked to your liking (recommended med-rare to medium)
Sauces: Gravy, Mushroom sauce, Cafe de Paris butter.

DESSERT

DEATH BY CHOCOLATE

\$16.5

Decadent chocolate cake layered with chocolate ganache, vanilla bean ice cream, strawberries

LEMON MERINGUE PIE

\$16.5

Lemon curd, meringue, short crust, vanilla bean ice cream,, strawberries

**All main meals served with house salad & fries. (*Except Osso bucco)

**We take extreme care in ensuring meals have no allergen contamination, however we cannot guarantee as we have allergens on our premises. **15% public holiday surcharge applies.